

## A METHOD AND A PLANT FOR PREPARING SHRIMPS

### ABSTRACT OF THE DISCLOSURE

5 A method of preparing shrimps includes boiling them at a pressure exceeding  
atmospheric pressure, at a temperature exceeding the boiling temperature of water at  
atmospheric pressure, for keeping the meat of the shrimps in a compressed state while  
causing the meat to solidify and loosen from the shells of the shrimps. The shrimps are  
then rapidly cooled for causing the meat to be separated from the shells in an area  
10 behind the head of the shrimp and above the tail. Subsequently, the shrimps are peeled  
by mechanically opening the shells for allowing the meat contained within the shells to  
fall out. The meat is separated from the remains of the shrimps, including shell parts  
and eggs, by introducing the meat and remains into a separation liquid, causing the  
meat to float on the separation liquid while allowing the remains to sink. Finally, the  
15 meat is removed from the separation liquid.